

AMISTÀ

NIZZA D.O.C.G.



Harvest: 2022

Grape: 100% Barbera.

Vineyard surface area: 10 hectares.

Exposition: South, southeast, southwest 180-220 asl.

Soil: Marl, limestone, and clay.

Training system: Guyot, with a density of 5,000 plants per hectare.

Average age of the vines: 30 years.

Yield: 4.5/5.0 tonnes per hectare.

Harvest: September 15-25, manual.

Fermentation: At 25-26 °C cement tanks, with roughly 30 days of maceration.

Cellar aging: Large-format barrels (20 /25 hectoliter oak casks), tonneau 500 liter and barriques 225 liter for 12 months. Bottle for at least 6 months.

Alcohol volume: 14%.

Number of bottles produced: 25,840 bottles 750 ml, 300 magnum (1,50 liter)

Service temperature: 16-17 °C.